IRON CHEF COOKING COMPETITION

Group Plan

Members:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Menu Mark /10 for coordination of taste, logical rationale & Creativity (Knowledge)

|  |  |
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| Appetizer |  |
| **Entrée** |  |
| Dessert |  |
| Menu Rational |  |
| Secret Ingredient Creativity |  |

**How this menu will score high points in the competition for Plating, Difficulty, Taste, and Originality:**

Mark /10 for completion & clarity of thinking (Thinking & Inquiry)

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| CRITERIA | WHY HIGH SCORING? |
| LEVEL OF DIFFICULTY (Knowledge)  Judges will rank the dish based on the complexity of preparation. |  |
| ORIGINALITY (Thinking & Inquiry)  Judges will rank the dish based on the original use of the secret ingredient. |  |
| PLATING (Communication)  Judges will determine the attractiveness, or “meal appeal” of the presentation. |  |
| TASTE (Application)  Judges will determine the satisfaction they get from tasting and enjoying the dish. |  |

Mark /10 for complete lists, full list of 4 sources and unique plating design (to be sketched) (Application)

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| **Sources** | |
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| **Ingredients:** |
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| **Equipment needed:** |
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| **Techniques to be used:** |
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**Plating Design:**

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| **Appetizer** | **Entreé** | **Dessert** |

**Responsibilities of each member:** Mark /10 for complete division of labour; all tasks are addressed, fair division of duties (Communication)

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